GORDON RAMSAY
BREAD STREET
KITCHEN

GROUPS & EVENTS BROCHURE

PERFECT FOR:
Exclusive hire, family celebrations,
lunch meetings, private dining,
cocktail parties and corporate events
CHEF GORDON RAMSAY

Gordon Ramsay’s first wholly owned and namesake establishment is London’s longest running restaurant to hold three Michelin stars, and Gordon is one of only four chefs in the UK to maintain three stars. Internationally renowned, Gordon has opened a string of successful restaurants across the globe and holds 7 Michelin stars.

This glamorous all-day restaurant and bar, set in an industrial warehouse design modelled after its London counterpart, serves a European menu with fresh seasonal produce in a lively and bustling space. Located in The Shoppes at Marina Bay Sands® and housed over two floors where you can enjoy a stunning view of Marina Bay, Bread Street Kitchen introduces a relaxed drinking and dining experience especially good for intimate get-togethers, family occasions, large-scale parties and corporate events.

CAPACITIES

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<th>AREA</th>
<th>SEATED</th>
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<td>Exclusive Hire (L1 &amp; B1)</td>
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<td>210</td>
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<td>Main Dining Room &amp; Bar</td>
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<td>Main Dining Room</td>
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<td>100</td>
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<td>Bar</td>
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<td>Basement 1 Private Dining Room</td>
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<td>Semi-private dining room (B1)</td>
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Prices are subject to prevailing government goods & services tax, 10% service charge and 10% gratuity.

**Main Dining & Bar Area Buy-Out**

Maximum of 150 standing guests  
Maximum of 100 seated guests

- **Breakfast** (Monday-Sunday) - S$6,000++
- **Lunch** (Monday-Friday) - S$15,000+++  
  (Saturday-Sunday) - S$22,000+++  
- **Dinner** (Monday-Thursday) - S$22,000+++  
  (Friday-Sunday) - S$25,000+++  

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**Main Dining Room at Level 1**

Maximum of 72 seated guests  
Maximum of 100 standing guests

- **Breakfast** (Monday-Sunday) - S$6,000+++  
- **Lunch** (Monday-Friday) - S$10,000+++  
  (Saturday-Sunday) - S$18,000+++  
- **Dinner** (Monday-Thursday) - S$12,000+++  
  (Friday-Sunday) - S$15,000+++  
- **All day** (Monday-Thursday) - S$22,000+++  
  (Friday-Sunday) - S$33,000+++  

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Basement 1 Semi-private dining area
(PDR & BOOTH Table)
S$1,500+++ minimum spend | Maximum capacity: 20

BASEMENT 1 BUY-OUT
Maximum of 32 seated guests | Maximum of 60 standing guests

Breakfast – S$4,000+++  
Lunch – S$4,000+++  
Dinner – S$6,000+++  
All day (Breakfast-Lunch-Dinner) Minimum spend – S$12,000+++  
All day (Lunch-Dinner) Minimum spend – S$9,000+++

BAR AREA
Maximum of 40 seated guests | Maximum of 50 standing guests

Breakfast – S$3,000+++  
Lunch – S$4,000+++  
Dinner – S$10,000+++
GROUPS ‘A LA CARTE’ MENU
(Available for groups of up to 20 guests)

Starters
Tamarind Spiced chicken wings, spring onions, coriander 18
Salmon and shrimp ceviche, crushed avocado, coriander, red chili, lime, wonton skin crisps 19
Sea bass fillet carpaccio, avocado purée, horseradish, red shiso cress, ginger dressing 21
Chicken liver and foie gras parfait, Madeira jelly, toasted brioche 23
Impossible flatbread, tomato sauce, chili, shallots, mozzarella, rocker pesto (to share) 24
Seared scallops, spiced red lentils purée, chorizo 25
Watermelon, avocado, feta, rocket, pumpkin seeds, balsamic dressing 15/26
Grilled chicken Caesar salad, pancetta, anchovies, soft boiled egg, Parmesan 16/28

Mains
Roasted sea trout, white asparagus, prawn, saffron emulsion 41
Tomato risotto, basil pesto, grated pecorino cheese 32
Slow roasted Dingley Dell pork belly, apple purée, whole grain mustard jus 29
Roasted duck breast, baked blue cheese polenta, swiss chard, red wine jus 38
Roasted silver cod with crushed potatoes, salted capers, artichoke, red wine and lemon sauce 39
Impossible Wellington, glazed carrots, baby corn, seasonal greens 45
Australian lamb chops 350g with green peppercorn sauce 55
Irish Angus rib-eye steak 330g 28 days aged grass fed with green peppercorn sauce 69

Sides
Chips 10
Macaroni cheese with garlic roasted crumbs 16
Seasonal vegetables 8
Honey glazed spiced carrot 8

Menus are seasonal and subject to change.
Prices are quoted in Singapore dollars and subject to 10% service charge and prevailing Goods and Services Tax.
DESSERTS
Soft serve ice cream with one topping of your choice (ask for flavour of the day) 7
Pineapple carpaccio, passion fruit, coconut sorbet, lime 15
Sticky toffee sundae, banana ice cream, whipped cream, caramel sauce 18
Diplomatico Reserva rum cheesecake, mango sorbet 18
BSK snickers, popcorn ice cream 18
Chocolate fondant with salted caramel, mint chocolate chip ice cream 20
BSK dessert platter to share (pick any three except Sticky toffee sundae) 45

SWEET WINE (125ML)
2017 Moscato d’Asti, Sori dei Fiori, Piedmont, Italy 15
2016 Riesling, Giesen Estate, Marlborough, New Zealand - medium-sweet, tropical fruits, juicy

DIGESTIVES COCKTAILS
Treat of Mandorla - Amaretto and grappa dessert cocktail 17
Digestizzy – Fernet Branca combined with sweet vermouth 17
Lemon Bay – Limoncello with a touch of Chartreuse and grappa 17

SHAKES
Vanilla milkshake with a touch of hazelnut and soft serve ice cream 12
Stracciatella milkshake with chocolate chips and pistachio 12
Baileys milkshake with butterscotch liquor and soft serve coffee ice cream 19

Menus are seasonal and subject to change.
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GROUP MENUS
Please choose one menu (Classic, Delights, Delice, Indulgence or Royal) for your event

BSK CLASSIC (S$70+++ per person)

Starters
Tamarind spiced chicken wings, spring onions, coriander
Salmon and shrimp ceviche, crushed avocado, coriander, red chili, lime, wanton skin crisps
Watermelon, avocado, feta, rocket, pumpkin seeds, balsamic dressing

Mains
BSK dry age beef burger 7oz, Monterey Jack cheese, smoked bacon ketchup, chips
Slow roasted Dingley Dell pork belly, apple purée, whole grain mustard jus
Traditional fish & chips, crushed peas, tartar sauce
Tomato risotto, basil pesto, grated pecorino cheese

Dessert
Diplomatico Reserva cheesecake, mango sorbet
BSK snickers, popcorn ice cream
Pineapple carpaccio, passion fruit, coconut sorbet, lime

BSK DELIGHTS (S$90+++ per person)

Starters
Tamarind spiced chicken wings, spring onions, coriander
Sea bass fillet carpaccio, avocado purée, horseradish, red shiso cress, ginger dressing
Smoked tomato soup, cream fraiche, basil oil, croutons

Mains
Red wine braised beef cheek, mashed potatoes, spiced carrots, salsa verde
Roasted sea trout, white asparagus, prawn, saffron emulsion
Tomato risotto, basil pesto, grated pecorino cheese

Dessert
Chocolate fondant with salted caramel and mint chocolate chip ice cream
Diplomatico Reserva rum cheesecake, mango sorbet
Pineapple carpaccio, passion fruit, coconut sorbet, lime

Menus are seasonal and subject to change.
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**BSK DELICE**  (S$110*** per person)

**Starters**
- Roasted veal carpaccio, dill pickles, quail’s egg, tuna dressing
- Sea bass fillet carpaccio, avocado purée, horseradish, red shiso cress, ginger dressing
- Watermelon, avocado, feta, rocket, pumpkin seeds, balsamic dressing

**Mains**
- New Zealand Angus sirloin steak 280g 150 days grain fed, mashed potatoes
- Roasted sea trout, white asparagus, prawn, saffron emulsion
- Impossible Wellington, glazed carrots, baby corn, seasonal greens

**Dessert**
- Chocolate fondant with salted caramel and mint chocolate chip ice cream
- Diplomatico Reserva cheesecake, mango sorbet
- Pineapple carpaccio, passion fruit, coconut sorbet, lime

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**BSK ROYAL**  (S$150*** per person)

**Starters**
- Chicken liver and foie gras parfait, Madeira jelly, toasted brioche
- Seared scallops, spiced red lentils purée, chorizo
- Alaskan king crab and apple cocktail salad, pink peppercorns, Marie Rose sauce

**Mains**
- Beef filet Wellington, mashed potatoes, glazed carrots, seasonal greens, red wine jus
- Roasted sea trout, white asparagus, prawn, saffron emulsion
- Impossible Wellington, glazed carrots, baby corn, seasonal greens
- Grilled Irish Angus Rib-eye Steak 330g 28 days aged grass fed

**Sides**
- Chips  |  Mashed potato  |  Seasonal vegetables

**Dessert**
- Pineapple carpaccio, passion fruit, coconut sorbet, lime
- Chocolate fondant with salted caramel and mint chocolate chip ice cream
- Diplomatico Reserva rum cheesecake, mango sorbet

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**BSK INDULGENCE**  (S$130*** per person)

**Starters**
- Chicken liver and foie gras parfait, Madeira jelly, toasted brioche
- Seared scallops, spiced red lentils purée, chorizo
- Flatbread, fennel-pork sausage, spinach, crème fraiche, red chili, shallots

**Mains**
- Roasted silver cod with crushed potatoes, salted capers, artichoke, red wine and lemon sauce
- Grilled Australian lamb chops 350g
- Grilled Irish Angus Rib-eye Steak 330g 28 days aged grass fed
- Impossible Wellington, glazed carrots, baby corn, seasonal greens

**Sides**
- Chips  |  Mashed potato  |  Seasonal vegetables

**Dessert**
- Pineapple carpaccio, passion fruit, coconut sorbet, lime
- Chocolate fondant with salted caramel and mint chocolate chip ice cream
- Diplomatico Reserva rum cheesecake, mango sorbet

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STANDING EVENT MENU

Canapés Selection

BSK mini burger
Fried rock oysters, fennel, lemon confit salad
Mini Yorkshire pudding, roast beef, horseradish
Spicy salmon tartare, chilli, garlic, sesame oil, wonton crisps
Smoked salmon, crème fraîche, forcaccia
Tamarind chicken wings, spring onions, coriander
Pea & leek tart, parmesan hollandaise glaze (V)
Wild mushroom arancini balls (V)
Tomato and mozzarella crostini (V)
Gingerbread & vanilla cheesecake
Chocolate tart, honeycomb
Brownie lollipop

$40+++ per person for a selection of 7 canapés
$68.40+++ per person for 12 canapés

Snacks

Marinated olives 7
Mini fish & chips, tartar sauce 18
Pork crackling slider with BBQ sauce 16

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FREE-FLOW BEVERAGE PACKAGES

EASY GOING
Soft drinks – Juices – Water
S$15++/person – 1 hour | S$25++/person – 2 hours | S$35++/person – 3 hours

DRINK UP
S$40++/person – 1 hour | S$60++/person – 2 hours | S$80++/person – 3 hours

BRING IT ON
S$60++/person – 1 hour | S$100++/person – 2 hours | S$125++/person – 3 hours
Additional coffee and tea service – S$5++/person

EVENT WINE LIST

CHAMPAGNE & SPARKLING
NV Prosecco Treviso Brut, Veneto, Italy 98
Elegant, light and delicate,
NV Joseph Perrier Cuvee Royale Brut, Champagne, France - 148
NV Piper-Heidsieck ‘Rose Sauvage’, Champagne, France - 120
Fruity with notes of dry almond

WHITE WINE
2017 Sauvignon Blanc MAPU, Baron Philippe de Rothschild, Chile - 68
Aromatic, fresh and easy drinking
2015 Chardonnay, Domaine Chanson, Burgundy, France 105

RED WINE
2016 Cabernet Sauvignon MAPU, Baron Philippe de Rothschild, Chile - 68
Dark and red fruits aromas
2015 Pinot Noir, Domaine, Chanson, Burgundy, France 105

SWEET WINE
2017 Moscato d’Asti, Sori dei Fiori, Piedmont, Italy 94
Great tropical fruit and floral notes. Fresh and juicy!

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For exclusive bookings or more information, contact Group & Events:

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